

Item
Model
ProjectName



## MBE40

Professional 40 liter capacity planetary mixer with electronic speed variation, specially designed for bakery - pastrymaking work. A frequency variator provides fine adjustment to suit the different preparation procedures.

603541

### FEATURES

- **Kneading:** performed in speed of average 40 rpm. Tool used: hook. Main applications: bread, puff pastry, brioches, croissant, unleavened bread etc.
- **Mixing:** performed in speed of average 80 rpm. Tool used: beater. Main applications: soft pastry and dough, choux pastry, sauces, pastries, meat processing, poolish, etc.
- **Emulsifying:** performed in speed 160 rpm. Tool used: whisk. Main applications: sauces, beating egg whites, creams, etc.
- 18/8 stainless steel 40 litre bowl.
- 3 aluminium tools (hook, beater, whisk) with stainless steel shafts.
- Electronic variable speed with a timer of 0-59 minutes.
- Removable rotating safety guard provides protection and easy cleaning.

# Planetary mixers



## Specifications

MODEL	MBE40S3 603530	MBE40S1 603541
External dimensions - mm		
width	655	655
depth	850	850
height	1370	1370
Working capacity - kg of flour		
Choux pastry	7	7
Shortcrust pastry	10	10
Cold water paste	10	10
Sweet pastry	9	9
Croissant	9	9
Brioche	10	10
Meat kg	20	20
Puree - kg of potatoes	20	20
Power - kW		
installed-electric	2.2	2.2
Net weight - kg.	190	190
Supply voltage	380...440 V, 3, 50/60	220...240 V, 1N, 50/60

## Included accessories

CODE	DESCRIPTION	MBE40S3 603530	MBE40S1 603541
653247	BOWL FOR 40LT MIXER	1	1
653092	DOUGH HOOK FOR 40LT MIXER	1	1
653093	PADDLE FOR 40LT MIXER	1	1
653127	REINFORCED WHISK FOR 40LT MIXER	1	1

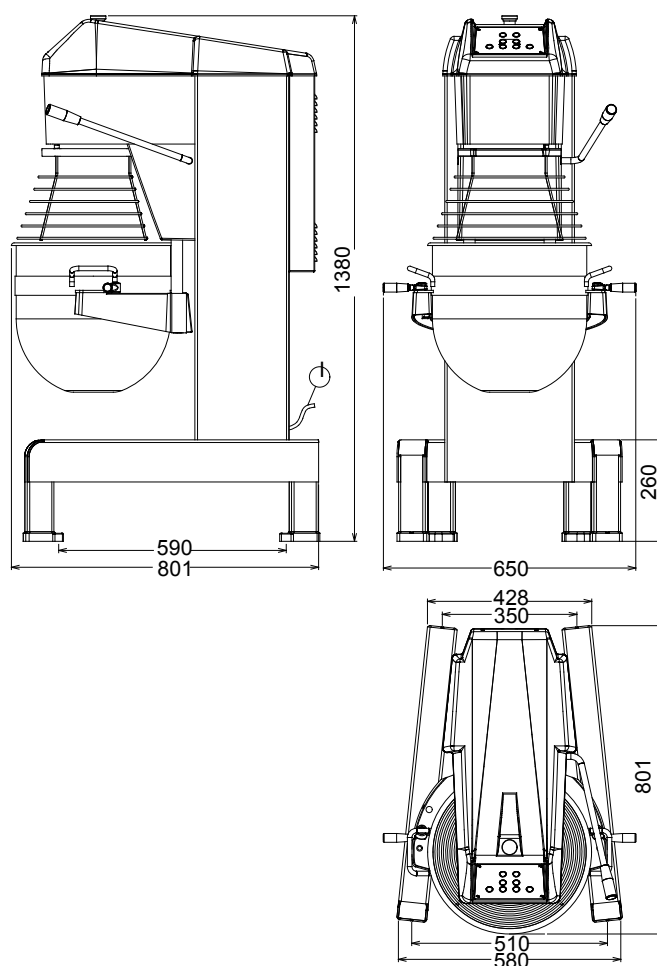
## Optional accessories

CODE	DESCRIPTION	MBE40S3 603530	MBE40S1 603541
653032	20L BOWL, HOOK, PADDLE, WHISK FOR 40L MIXER	✓	✓
653440	BAIN MARIE BOWL 40LT	✓	✓
653247	BOWL FOR 40LT MIXER	✓	✓
653441	BOWL SCRAPER 40LT	✓	✓
653585	BOWL TROLLEY-40/60/80LT PLANETARY MIXERS	✓	✓
653092	DOUGH HOOK FOR 40LT MIXER	✓	✓
653431	ELECTRIC HEATING FOR 40L PLANETARY MIXER	✓	✓
653094	FINE WHISK FOR EMULSIONS FOR 40LT MIXER	✓	✓
653093	PADDLE FOR 40LT MIXER	✓	✓
653127	REINFORCED WHISK FOR 40LT MIXER	✓	✓



## Installation drawings

603530, 603541



MODEL	MBE40S3 603530	MBE40S1 603541
I - Electrical connection	380...440 V, 3, 50/60	220...240 V, 1N, 50/60



# Planetary mixers

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



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